

FERMENTED DRINK AND ITS PREPARATION

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Patent number: JP60030668
Publication date: 1985-02-16
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Classification:
- **International:** A23C9/12; A23C21/00; A23L2/38; A23C9/12;
A23C21/00; A23L2/38; (IPC1-7): A23C9/12; A23C21/00;
A23L2/38
- **european:**
Application number: JP19830137962 19830728
Priority number(s): JP19830137962 19830728

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PURPOSE: To prepare a fermented drink having improved flavor for drinking, by carrying out simultaneously alcohol fermentation and lactic acid fermentation by the specifying yeasts of a mixed system of treated materials of germinated wort and whey with a protease so that secondary flavor is complicated. **CONSTITUTION:** Treated materials of germinated wort such as malt extract, etc. and whey with a protease are optionally blended with treated materials of vegetable and/or fruit to give a mixed system, which is adjusted to a proper pH, sterilized, and cooled. The mixed system is blended with precultivated yeasts Kluyveromyces lactis and/or Kluyveromyces fragilis, and separately precultivated ordinary lactic acid bacteria for food, alcohol fermentation and lactic acid fermentation are simultaneously carried out, the fermentation is completed at the state of <1wt% ethyl alcohol content, the yeasts and lactic acid bacteria are separated to give a fermented solution. It is optionally concentrated, dried and/or adjusted to give a fermented drink.

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